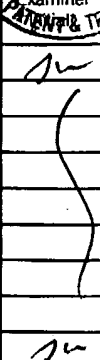
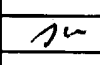
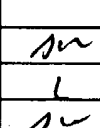
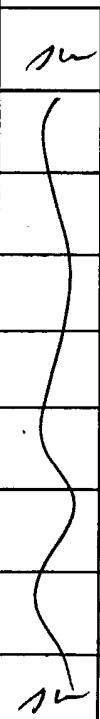
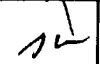
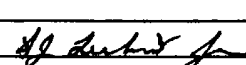


Form PTO-1449 U.S. Department of Commerce (Rev. 8-88) Patent and Trademark Office				Attorney Docket No.: 1201.68381		Serial No.: 10/667,986	
INFORMATION DISCLOSURE CITATION (Use several sheets if necessary)				Applicant: Graciela Wild Padua			
				Filing Date: 9/22/2003		Group: 1732	
U.S. PATENT DOCUMENTS							
Examiner PATENT & TRADEMARK	Document Number	Date	Name	Class	Subclass	Filing Date If Appropriate	
	4,543,370	9/1995	Porter et al.	—	—		
	5,182,130	1/1993	Haralampu et al.	—	—		
	5,188,842	2/1993	Visser et al.	—	—		
	5,393,333	2/1995	Trouve	—	—		
	5,523,293	6/1996	Jane et al.	—	—		
	5,543,164	8/1996	Krochta et al.	—	—		
	5,585,060	12/1996	Takahashi et al.	—	—		
	5,922,379	7/1999	Wang	—	—		
	6,379,725	4/2002	Wang et al.	—	—		
FOREIGN PATENT DOCUMENTS							
	Document Number	Date	Country	Class	Subclass	Translation Yes No	
	2214920	9/1989	Great Britain	—	—		
	06 192577 A	7/1994	Japan	—	—	abs	
	WO 01/83597	11/2001	WIPO	—	—		
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)							
	Andres (ed.), Edible films have potential for significantly improving aesthetic and nutritional content of foods, Food Processing, pp. 102-130 (1985).						
	Andres (ed.), Natural edible coating has excellent moisture and grease barrier properties, Food Processing, pp. 48-49 (Dec. 1984).						
	Anker, Edible and biodegradable films and coatings for food packaging--a literature review, Part of a Ph.D. work at the Department of Food Science, Chalmers University of Technology, Sweden (1996).						
	Damodaran (ed.), Food proteins and their applications, pp. 529-549 (1997).						
	Gennadios et al., Edible films and coatings from wheat and corn proteins, Food Technology, pp. 63-69 (1990).						
	Gennadios et al., Property modification of edible wheat, gluten-based films, American Society of Agricultural Engineers, vol. 36(2), pp. 465-470 (1993).						
	Ha et al., Extrusion processing of zein-based biodegradable plastics, Abstracts from the Sixteenth Annual Midwest Food Processing Conference, IFT Regional Conference, LaCrosse, WI (1997).						
	Ha et al., Extrusion processing of zein-based biodegradable plastics, Book of Abstracts (59E-15), Institute of Food Technologists Annual Meeting, Atlanta, GA (1998).						
	Izzo et al., Protein-lipid interaction during single-screw extrusion of zein and corn oil, Cereal Chemistry, vol. 66(1), pp. 47-50 (1989).						
Examiner 				Date Considered 5/18/04			
*Examiner: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.							

Form PTO-1449 U.S. Department of Commerce (Rev. 8-88) Patent and Trademark Office		Attorney Docket No.: 1201.68381	Serial No.: 10/667,986
INFORMATION DISCLOSURE CITATION (Use several sheets if necessary)		Applicant: Graciela Wild Padua	
		Filing Date: 9/22/2003	Group: 1732
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)			
PATENT & TRADEMARK OFFICE MAR 08 2004	Kanig et al., Evaluative Procedures for Film-Forming Materials Used in Pharmaceutical Applications, J. Pharm. Sci., 51(1), p. 77-83 (1962).		
	Krochta et al., Edible and biodegradable polymer films: challenges and opportunities, Food Technology, vol. 51, No. 2, pp. 61-74 (1997).		
	Lai et al., Development of corn zein-based biodegradable resins, Book of Abstracts (53C-8), Institute of Food Technologists Annual Meeting, New Orleans, LA (1996).		
	Lai et al., Effect of processing method of water barrier properties of zein-based films, Book of Abstracts (77-4), Institute of Food Technologists Annual Meeting, Orlando, FL (1997).		
	Lai et al., Properties and microstructure of plasticized zein films, Cereal Chemistry, vol. 74(6), pp. 771-775 (1997).		
	Lai et al., Properties and microstructure of zein sheets plasticized with palmitic and stearic acids, Cereal Chemistry, vol. 74, No. 1, pp. 83-90 (1997).		
	Lai et al., Structure characterization of biodegradable zein resin films by x-ray diffraction, Book of Abstracts (77B-45), Institute of Food Technologists Annual Meeting, Atlanta, GA (1998).		
	Lai et al., Water vapor barrier properties of zein films plasticized with oleic acid, Cereal Chemistry 75(2), pp. 194-199 (1998).		
	Lai et al., X-ray diffraction characterization of the structure of zein-oleic acid films, Journal of Applied Polymer Science, vol. 71, pp. 1267-1281 (1999).		
	Lai, Preparation of zein-based biodegradable materials and the investigation of their physical properties, Ph.D. Thesis, University of Illinois (1997).		
	Masco-Arriola et al., Plasticization of corn zein with unsaturated fatty acids, Paper submitted to Dept. of Food Science and Human Nutrition, University of Illinois (1997).		
	Masco-Arriola, Preparation and evaluation of biodegradable plastics derived from corn zein, M.S. Thesis, University of Illinois (1996).		
	Padua et al., Biodegradable plastics, Biobased products Expo '04, (1994).		
	Padua et al., Properties of biodegradable plastics derived from corn proteins, Proceedings from the Third Biomass Conference of the Americas, Montreal, Canada, Aug. 24-29, 1997.		
	Padua, Biodegradable resins from corn by-products, Presentation to AOSCA 6th Annual Identity Preserved Crops Conference (1995).		
	Park et al., Fatty acid concentration effect on tensile strength, elongation, and water vapor permeability of laminated edible films, Journal of Food Science, vol. 59(4), pp. 916-919 (1994).		
	Park et al., Properties of edible coatings for fruits and vegetables, Paper presented to the American Society of Agricultural Engineers (1990).		
	Reiners et al., Corn proteins: potential for their industrial use, "Industrial Uses of Cereal," Am. Assoc. of Cereal Chemists, St. Louis, MO, pp. 285-298 (undated).		
	Santosa et al., Effect of fatty acid content on tensile properties of zein-based biodegradable resin sheets, Book of Abstracts (69A-10), Institute of Food Technologists Annual Meeting, Orlando, FL (1997).		
Examiner	<i>[Signature]</i>		Date Considered
*Examiner:	Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.		

Form PTO-1449 U.S. Department of Commerce
(Rev. 8-88) Patent and Trademark Office

Attorney Docket No.:
1201.68381

Serial No.:
10/667,986

INFORMATION DISCLOSURE CITATION
(Use several sheets if necessary)

Applicant:

Graciela Wild Padua

Filing Date:
9/22/2003

Group:
1732

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

Santosa et al., Tensile and water absorption properties of zein-fatty acid biodegradable resins, Abstracts from the Sixteenth Annual Midwest Food Processing Conference, IFT Regional Conference, LaCrosse, WI (1997).

Santosa et al., Tensile Properties and Water Absorption of Zein Sheets Plasticized with Oleic and Linoleic Acids, Journal of Agriculture and Food Chemistry, v. 47, pp. 2070-2074, Apr. 30, 1999.

Santosa, Thermal behavior of zein sheets plasticized with oleic and linoleic acids, Book of Abstracts (59E-16), Institute of Food Technologists Annual Meeting, Atlanta, GA (1998).

Spence et al., Dialdehyde starch and zein plastic: mechanical properties and biodegradability, Journal of Environmental Polymer Degradation, vol. 3(2), pp. 69-74 (1995).

Examiner

Date Considered

5/18/04

*Examiner:

Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.